

Baked Chicken Drumstick

Meat/Meat Alternate		HACCP Process #2- Same Day Service			Healthier Kansas Recipe 27
Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken, drumsticks, frozen, CN labeled to provide 1.5 oz eq M/MA Pan Release Spray, Butter flavored Black pepper, ground Ranch Dressing Mix	10lb 15oz 1 1/2 oz	50 each As needed 1 1/2 tsp	21lb 14oz 3 oz	100 each As needed 1 Tbsp	1. Thaw chicken under refrigeration overnight. 2. Lay thawed chicken in single layer on sheet pans lined with parchment paper. 3. Spray with pan release spray. 4. Combine pepper and dressing mix in a shaker. 5. Sprinkle dry mix evenly over chicken. 6. Bake until internal temperature reaches 180°F: Conventional oven: 400°F for 45-44 minutes. Convection oven: 350°F for 30-35 minutes. CCP: Heat to 180°F or higher for 15 seconds. CCP: Hold at 135°F or higher. **Serve 1 leg for K-8 and 2 legs for 9-12

Serving Sizes	Contribution
K-8 1 drumstick 9-12 2 drumsticks	K-8 = 1.5 oz eq M/MA 9-12 = 3.0 oz eq M/MA